

# The Menu

Wedding 2026 Menu



---

### Tray Passed Beverages Post Ceremony

guests will be greeted with  
tray passed wine  
sparkling water and still water

### Premium Wedding Bar – Based on 5 Hours \$55.00 Per Person

top shelf spirits  
premium red and white for bar + tableside wine  
service  
premium sparkling wine for bar and toast  
three beer varieties

### Constellation Wedding Bar – Based on 5 Hours \$50.00 Per Person

select spirits  
house red & white for bar + tableside wine  
service  
sparkling wine for bar & toast  
three beer varieties

# CONSTELLATION

**Constellation Beer & Wine Bar Service – Based on 5  
Hours 45.00 Per Person**

house red, white & sparkling wines  
three beer varieties

**Celebratory Toast Offered Tableside +\$7pp**

---

**Non-Alcoholic Beverages & Mixers**

soft drinks, sparkling water, still water,  
mixers, juices, bar fruit, ice

# CONSTELLATION



---

## Specialty Cocktails

+\$8.pp

### Bourbon Apple Smash

apple cider, lemon, ginger simple syrup

### Modern Old Fashioned

bourbon, red bosc pear, lemon, bitters, cherries

### Blood Orange Mojito

rum, mint, simple syrup

### Blackberry Bramble

gin, lemon, simple syrup

### Espresso Martini

vodka, kahlua, espresso

### Tequila Rosebud

lime, rosewater, cucumber, mint

### Citron & Chambord

vodka, lemon, pineapple

# CONSTELLATION



---

## **Tray Pass Hors d'oeuvre - based on 1 hour**

\$25.00 per person – choice of five

### **Beef Tartare**

garlic aioli, brioche toast, caviar  
contains: milk, egg, wheat, fish [caviar]

### **Filet & Caponata**

focaccia crisp, balsamic, rosemary  
contains: wheat

### **Steak Carpaccio**

garlic croute, orange gremolata  
contains: wheat

### **Steak Frites**

gaufrette, bavette steak, béarnaise  
contains: milk, egg

### **Soy Cured Salmon**

sesame wonton, cilantro crème

### **Tuna Tartare Spring Rolls**

cucumber, chive, sriracha aioli

### **Bloody Mary Ceviche Gf**

striped bass, horseradish, celery leaf

### **Greek Salad Bite Gf**

olive, cucumber, feta mousse

# CONSTELLATION

## **Watermelon & Feta**

aged balsamic, micro basil. black lava salt

## **Gorgonzola Bruschetta**

ficelle, stone fruit, balsamic  
vegetarian, contains: milk, wheat

## **Crispy Short Rib Mac & Cheese**

truffle carpaccio, parmigiana

## **Tiny Sirloin Sliders**

sesame brioche, cooper sharp, tomato pickle  
aioli

## **Blanketed Franks**

caraway kraut mustard sauce

## **Short Rib Empanada**

white cheddar, tamarind glaze

## **Mediterranean Vegetable Tartine Gf**

mozzarella, parmigiano, basil

## **Stuffed Mushrooms**

mozzarella, fire-roasted tomato, pesto, galangal  
emulsion  
contains: milk, egg

# CONSTELLATION



---

## **Classic 2 Course Buffet Menu**

\$70.00 person  
+ \$10.00 per person for beef

**Artisan Dinner Rolls**  
sea salted butter

---

## **Buffet Salad**

choice of one

**Baby Kale Salad**  
roasted butternut squash, apple, quinoa crunch,  
balsamic vinaigrette

vegan

**Italian Salad**  
tender & crisp greens, heirloom tomato, mixed  
olives, pickled vegetables & peppers, focaccia  
crouton, herb dressing  
vegan, contains: wheat

vegan, contains: wheat

**Fattoush Salad**  
mixed greens, tomato, onion, herbs,  
lemon, olive oil  
vegan, contains: wheat

# CONSTELLATION

---

## Entree's

### Pan Roasted Salmon

preserved lemon vinaigrette

### Chicken Tagine

olives & lemons

### Baked Branzino

shakshuka style

### Pan Seared Chicken Breast

bing cherry gastrique, natural pan jus

### Braised Brisket

dried fruits & root vegetables +10.00 per person

### Grilled Tournedos of Beef

chermoula +\$10.00 per person

### Seared Bistro Steak

roasted mushroom medley, pinot reduction  
+\$10.00 per person

### Grilled Cobia

green herbs & capers

---

## Sides

choice of two

### Mashed Yukon Potatoes

vegetarian, contains: milk

### Saffron Vegetable Rice

vegan

### Roasted Fingerling Potatoes

herb butter  
vegetarian, contains: milk

### Roasted Aromatic Carrots

sherry vinegar, coconut yogurt, pistachio  
contains tree nut [pistachio, coconut]

### Grilled Asparagus

dijon dressing  
vegan

---

# CONSTELLATION

---

2 Course Seated Dinner Menu  
\$75.00 per person  
\$10.00 additional for beef selection

## **Beets & Blue**

greens, local blue cheese, fig brûlée,  
walnuts, aged balsamic  
vegetarian, contains: milk, tree nut [walnut]

## **Apples & Dates**

roasted radish, herbs, almonds, red ver jus  
vinaigrette  
vegan, contains: tree nuts [almond]

## **Bitter Greens Salad**

melted aged fontina, radicchio, wild arugula,  
toasted rice, saba  
vegetarian, contains: milk

## **Burrata**

sweet tomatoes, arugula, basil pesto, grilled  
sourdough  
vegetarian, contains: milk, wheat

## **Grilled & Braised Artichoke**

herbs, almonds, grana padano, mizuna, lemon,  
olive oil  
vegetarian, contains: milk, tree nut [almond]

## **Tomato Carpaccio**

truffled cashew ricotta, basil, olive oil, focaccia  
vegan, contains: tree nut [cashew], wheat

---

## **Entree's**

please select two  
with entrée totals due 2 weeks in  
advance of your event

## **Brick Seared Chicken**

cauliflower couscous, pomegranates, pickled  
onions, roasted yam, charred broccoli, natural  
pan jus

## **Chicken Milanese**

polenta fries, tomato jam, meyer lemon, arugula,  
olive oil, grana padano  
contains: milk, egg, wheat

## **Chicken Shawarma**

basmati rice, caramelized onions, tomato confit,  
collard greens, labneh  
contains: milk

# CONSTELLATION

## **Tuscan Chicken**

porcini mushrooms, roasted brussels sprouts, vanilla parisian carrots, house rigatoni, balsamic cream

contains: milk, wheat

## **Green Herb Crusted Salmon**

farro, fire-roasted tomato, corn, mint, basil, scallion, shaved green beans, blood orange butter

contains: milk, fish [salmon]

## **Pan Seared Salmon**

cauliflower potato purée, spring ceviche, champagne beurre blanc

contains: milk, fish [salmon]

## **Grilled Branzino**

tomato, fennel, olive, orange, herbed fregola, baby zucchini

contains: wheat, fish [branzino]

## **Aromatic Braised Short Rib**

mashed sweet potato, seasonal vegetable bundle, spiced demi

contains: milk

## **Bistro Steak**

potatoes pavé, mushrooms gremolata, roasted jumbo asparagus, sauce diane

contains: milk

## **Braised Beef Brisket**

stoned fruits, root vegetables, sweet wine jus, butternut squash, fava bean, rainbow chard

contains: milk

## **Korean Braised Short Rib**

mashed boniato, grilled cabbage, snow peas leaves, vanilla carrots

contains: milk, soy

## **Steak Frites**

butter basted bavette steak, peruvian fries, tamarind ketchup, roasted baby onion, creamed spinach

contains: milk

# CONSTELLATION

## **Char-Grilled King Trumpet Mushrooms**

potato purée, tempeh crumble, turnips,  
bordelaise  
vegan

## **Couscous**

wood-grilled maitake mushrooms, english peas,  
apricot, chermoula, cucumber labneh vegan,  
contains: wheat

## **Ratatouille**

zucchini bread, basil, pesto  
vegan

---

## **Coffee Service**

### **Tableside Coffee and Tea**

freshly brewed coffee, decaf, and hot tea  
selection offered tableside to seated guests

---

## **Cake**

### **Wedding Cake | Provided by Client**

client to provide via preferred bakery  
Constellation to display, cut and tray pass cake

# CONSTELLATION



---

## **Dance the Night Away - Tray Pass Late Night Hors d'oeuvres**

\$18.00 per person – choice of two  
\$23.00 per person – choice of three

### **Bacon, Egg & Cheese**

baguette  
contains: milk, egg, wheat

### **Bbq Chicken Wings**

corn bread, cucumber slaw  
contains: milk, egg, wheat

### **Cinnamon Sugar Churros**

chocolate sauce  
vegetarian, contains: milk, wheat

### **Crunch Wrap Supreme**

soft & crunchy corn tortillas, seasoned ground  
beef, black beans, pepper jack, pico de gallo,  
guacamole  
contains: milk, wheat

### **Dirty Dog**

wrapped in bacon, spiced chili mustard, onions  
contains: wheat

### **Pizza Twists**

mozzarella, pepperoni  
contains: milk, wheat

### **Philly Soft Pretzels**

vegetarian, contains: wheat, milk

# CONSTELLATION

---

## Dessert Station

### **Bars, Milk + Cookies \$20.00 Per Person**

DESSERT BARS – choice of two  
blondies, brownies, lemon square, raspberry square  
vegetarian, contains: milk, egg, wheat

COOKIES – choice of two  
chocolate chip, oatmeal,  
white chocolate macadamia  
vegetarian, contains: milk, egg, wheat, tree nut [macadamia]

MINI MILK SHOTS – choice of one  
chocolate, vanilla, strawberry  
vegetarian, contains: milk

### **Petit Four Station \$22.00 Per Person**

Seasonal Petit Fours – choice of 5

### **Miniature Sweets \$18.00 Person Choice of Four**

cookies: chocolate chip, dark chocolate chunk, oatmeal raisin

bars: fudge brownies, butterscotch blondies, krispie treats

### **Build Your Own Cinnamon Buns \$22.00 Per Person**

MINI CINNAMON BUNS  
vegetarian, contains: milk, egg, wheat

FROSTINGS & GLAZES  
sweet cream cheese, citrus glaze, caramel drizzle, chocolate sauce  
vegetarian, contains: milk

TOPPINGS  
chocolate shavings, maple bacon crumbles, fruit compote, blueberries, strawberries, powdered sugar  
contains: milk

# CONSTELLATION

## **Carnival \$18.00 Per Person**

### COTTON CANDY BAGS

blue raspberry, pink vanilla  
vegan

### MINI CHURROS

mexican chocolate sauce  
vegetarian, contains: milk, egg, wheat

### POPCORN

classic, caramel, rainbow  
vegetarian